




From: Separation Science <noreply@sepscience.com>
Sent: Thursday, January 31, 2013 2:14 PM
To: Hanchett, James (DPH)
Subject: Today in Separation Science - Latest Issue of Titration Solutions

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Issue 2
Is Titration Still a Valid Method for Analysts?
What is the acetic acid content of the vinegar in front of you? For most of our readers it was probably the first contact they had with chemistry when they had to answer this question. There was a lot to learn from this simple experiment. In most experiments we ask for an assay and want to have a result expressed as a content in numbers.
In this issue, the author looks at the importance of pharmacopoeias in providing established methods and the advantages that they provide.
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Issue 1
Introduction to Karl Fischer Titration
Water content plays a significant role in many chemical processes and affects product performance, organoleptic properties and stability. It is an important parameter for neat substances as well as for produced goods and must be controlled, especially in the chemical, pharmaceutical, petrochemical and food and beverage industries.
This introduction to Karl Fischer Titration shows how this classic technique provides a reliable and truly practical method for the determination of water content.
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FEATURED APPLICATIONS

Fully Automatic Determination of Sodium in Food Samples — Know The “True” Sodium Content
Mettrohm
[Click to read>>](#)

Total Sulphur Dioxide in Wines
Mettler-Toledo
[Click to read>>](#)

Determining The Water Content in Hand Cream (Hand Balm)
Sigma-Aldrich
[Click to read>>](#)

UPCOMING WEBINAR

Good Titration Practice in Beverages
Company: Mettler-Toledo
Format: Webinar
Thursday, 21 February 2013
The beverage industry is subject to regulations covering the whole production process for the benefit of food safety, consumer protections and (inter)national trade. Requirements are stipulated for composition, microbiological status, residues, contaminants and other properties. The “Good Titration Practice in Beverages” webinar provides background, practical knowledge and tips and tricks to assist you in optimizing your juice, soda and wine analyses.
[Click here to register>>](#)

[Click here for more Titration Information>>](#)

ON-DEMAND WEBINARS

Introduction to Karl Fischer Titration
This webinar discusses the basic principles and theory behind Karl Fischer Titration; also, practical tips and recommendations to help you with determination of moisture in challenging applications.
[Click here>>](#)

Good Titration Practice Sensor Use and Maintenance
At the heart of every good automated titration is a sensor. It is crucial to understand how your sensor is properly used, maintained and evaluated for accurate and repeatable titrations. The Good Titration Practice Sensor Use and Maintenance Instructional Webinar details the components, types, proper use, maintenance and evaluation of a variety of titration sensors.
[Click here>>](#)

Call for Papers
If you make a name for Titration Sensors and are able to offer advice covering fundamentals, best practice, troubleshooting, please contact:
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